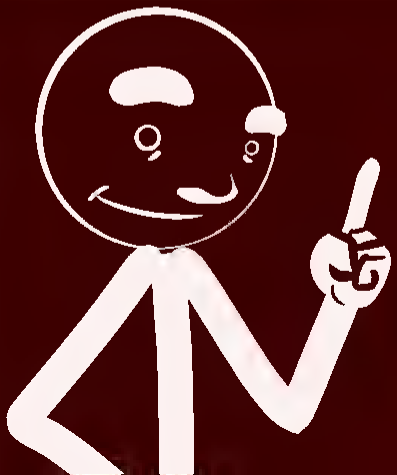
COOKING COMICALLY



BEING AN ADULT IS HARD...

BUT THERE ARE MANY A PERK

LIKE... UMM, UHH GETTING TO... GO TO WORK?
AND PAYING TAXES... AND DEALING WITH DEBTS...
AND THINKING BACK ON ALL YOUR REGRETS...
YEAH, I TAKE IT BACK
DON'T GROW UP
NEVER GROW UP

CALL IN SICK, GO HAVE A SNOW DAY
DRINK SOME HOT COCOA AND MELT YOUR STRESS AWAY
GO TO THE KITCHEN, PUT ASIDE YOUR SELF CONTROL
AND MAKE YOURSELF A

CAKE ROLL

CHECK IT TWICE

DRY STUFF

All-Purpose Flour

2/3 Cup

Baking Powder

3/4 tsp

Salt

1 tsp

Cocoa Powder

1/4 Cup

WET STUFF

Eggs
4

Sugar
½ Cup 100g

Coffee
3 Tbsp 45ml

THE WHITE FROSTING

Butter (softened)
8 Tbsp 110g

Powdered Sugar
3 Cups 375g

Evaporated Milk
1½ Tbsp 15ml

Vanilla
1 tsp 6mL

Salt
½ Tsp 4g

THE CHOCOLATE FROSTING

Cocoa Powder

3 Tbsp 25g

Powdered Sugar

1½ Cup 185g

Butter

3 Tbsp 40g

Cream Cheese

4 oz 110g

Vanilla

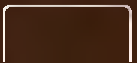
1 Tsp 5ml

Evaporated Milk

2½ Tbsp 40ml

TO BEGIN

DRY STUFF



All-Purpose Flour
2/3 Cup 85g

Baking Powder
3/4 Tsp 3g

Salt
1 Tsp 6g

Cocoa Powder
1/2 Cup 65g

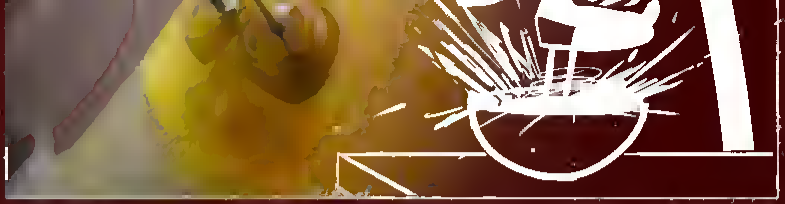
AND SIFT ALL THESE THINGS TOGETHER

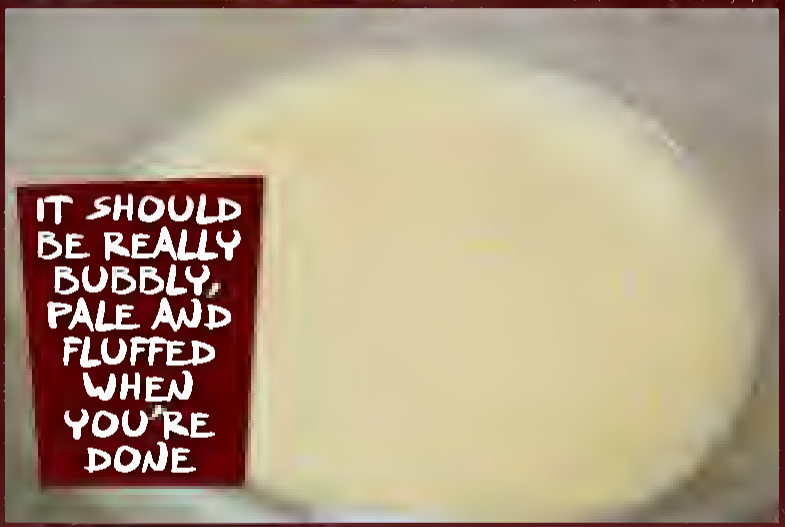
THEN MIX THEM UP

AND IF YOU DON'T HAVE A SIFTER JUST WHISK EVERYTHING TOGETHER REALLY WELL

WET STUFF

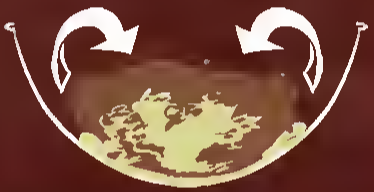
Eggs
4
Sugar
½ Cup 100g
Coffee
3 Tbsp 45ml
IN ANOTHER BOWL ADD ALL THESE THINGS
MIX REALLY WELL AND USE A MIXER IF YOU HAVE ONE



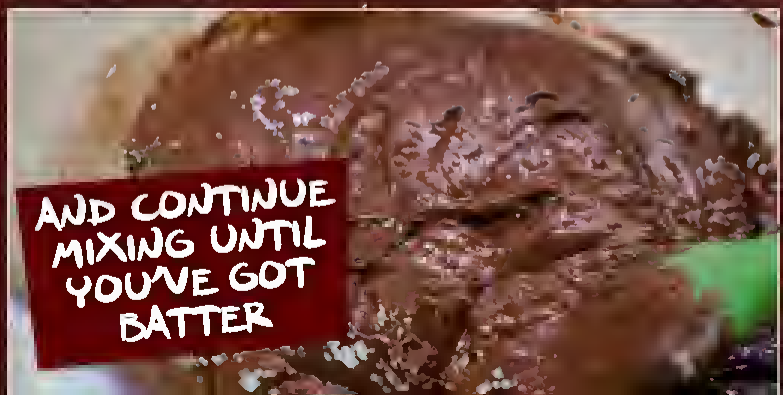


THEN MAKE A WELL IN YOUR DRY STUFF

POUR YOUR WET STUFF INTO THE WELL



MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF



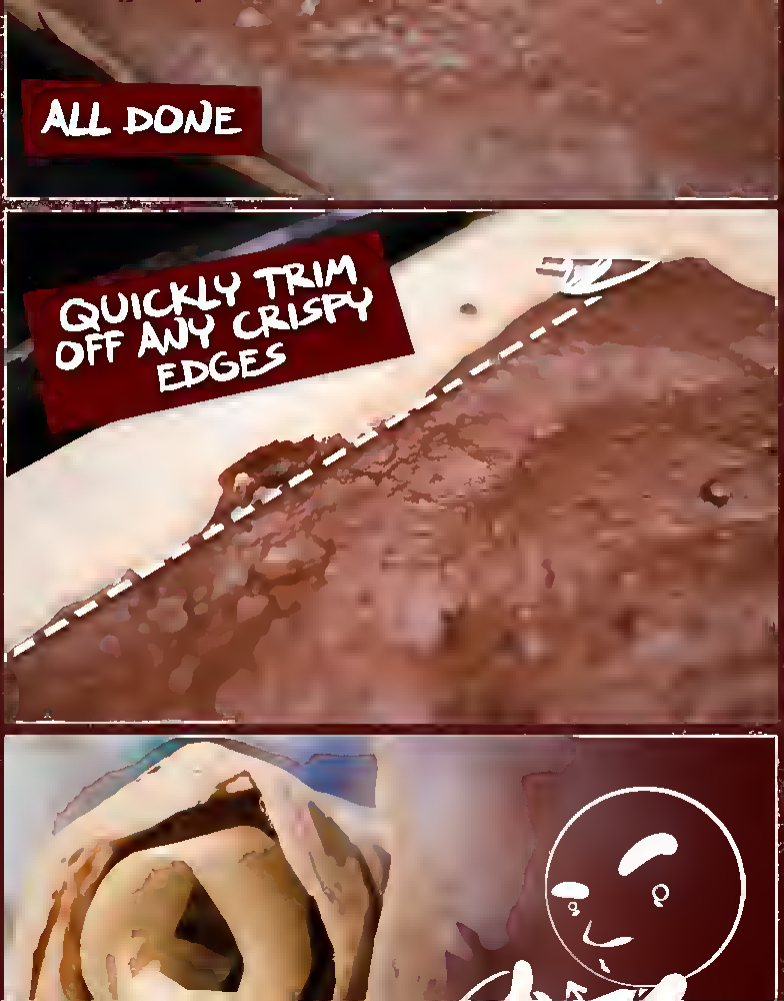
AND CONTINUE MIXING UNTIL YOU'VE GOT BATTER

PREP YOUR PAN BY LINING WITH PARCHMENT PAPER AND GREASING WELL
10x15in 25x38cm PAN
SPREAD THE BATTER OUT AS EVENLY AS POSSIBLE
BAKE @375F

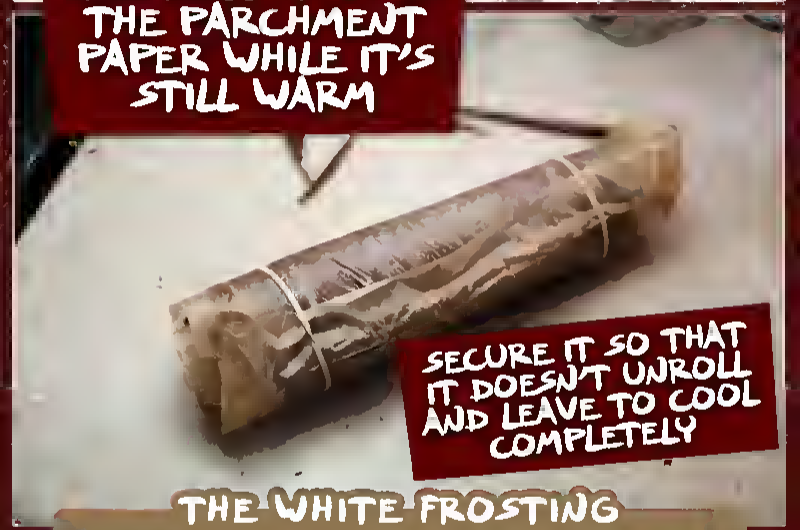
(190°C)

FOR 6-8 MIN

CHECK OFTEN! AS SOON AS IT IS COOKED PULL IT OUT


ALL DONE
QUICKLY TRIM OFF ANY CRISPY EDGES

AND ROLL IT UP IN THE PARCHMENT PAPER WHILE IT'S STILL WARM



SECURE IT SO THAT IT DOESN'T UNROLL AND LEAVE TO COOL COMPLETELY

THE WHITE FROSTING

Butter (softened)

8 Tbsp 110g

Vanilla

1 tsp 6mL

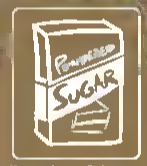
Salt

½ tsp 4g

Evaporated Milk

1½ Tbsp 15ml

ADD ALL THESE TO A BOWL AND MIX WELL



Powdered Sugar
3 Cups 375g

THEN STIR IN THE POWDERED SUGAR 1 CUP AT A TIME

UNTIL YOU'VE GOT FROSTING

SET ASIDE AND GET STARTED ON THE CHOCOLATE FROSTING

Butter

3 Tbsp 40g

Cream Cheese

4 oz 110g

TOSS THESE INTO A BOWL AND HEAT IN A MICROWAVE UNTIL SOFT

THEN WHIP UNTIL SILKY SMOOTH

Cocoa Powder

3 Tbsp 25g

Powdered Sugar

1½ Cup 185g

Vanilla

1 Tsp 5ml

Evaporated Milk

2½ Tbsp 40ml

TOSS IN THE REST OF THE THINGS AND MIX

UNTIL YOU'VE GOT FROSTING

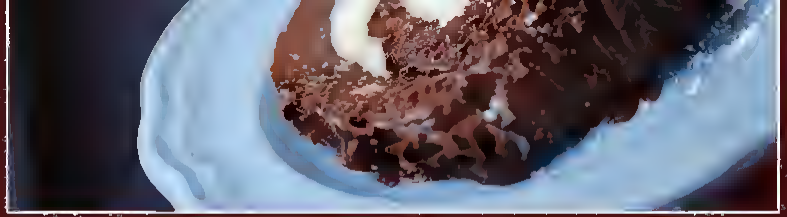
ONCE THE CAKE IS COOL UNROLL IT

AND SLATHER WITH FROSTING

THEN TUCK AND ROLL TIGHTLY

THE

WILL ACT AS A GLUE AND KEEP IT ROLLED THIS TIME
THEN SLATHER THE OUTSIDE IN THE CHOCOLATE FROSTING AND SCORE IT UP TO MAKE IT LOOK LIKE A LOG IF YOU WANT
DUST WITH POWDERED SUGAR, SLICE AND ENJOY



THE NOTES

- In a pinch, or if you just want to, you can leave out the cream cheese and coffee and use regular milk instead of evaporated milk. Just use slightly less milk if you do that.

- Speaking of the cream cheese, that may seem like an odd choice and it was actually a mistake on my part, but it turned out really well and I recommend giving it a chance.

- The filling can be pretty much anything you want. Double up on the chocolate frosting if you want, or use jellies or other creams.

- Seriously check the cake often. It's so thin that it cooks very quickly and can overcook and become dry very easily.

- Once your batter is in the pan you can bang the pan on the counter to remove air bubbles.

And as always

Thank you for reading

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